



TABALÍ PEDREGOSO CARMENÈRE GRAN RESERVA 2013

ORIGIN

This wine was made entirely from grapes of a special vineyard.

VINEYARD

The soil profile shows a mix of gravel of different sizes and the soil has only 15% organic matter, making it an ideal area for the production of high quality red wines.

CLIMATE

Absence of rain during the harvest season makes this place a paradise for vines and good quality grape.

PRODUCTION

From pruning to harvesting, all work done in the vineyard is completed under the careful supervision of the viticulture and winemaking team in order to produce the best quality fruit possible.

The fruit was handpicked and then placed in 20kg cases to avoid damage to the grapes. Picking started the first week of June, when the grapes reached their optimal phenolic maturity. The bunches were hand-sorted before going to the destemmer where the grapes were separated from the stems. After the destemmer the grapes were hand-sorted again. Fermentation was carried out in small stainless steel tanks at a controlled temperature. Maceration took place after the alcoholic fermentation.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Carmenère
Yield: 8.000 Kgs. per ha
Harvest: first week of June
Alcohol content (Vol%): 14%
PH: 3.39
Total Acidity: 3.71 g/l (Tartaric Acid: 5.69 g/l)
Residual Sugar: 2.87 g/l

AGEING

The wine was aged for 10 months in French oak barrels.

TASTING NOTES

Deep red, almost black colour, with hints of violet. Elegant and complex on the nose, with plenty of spices, black fruit and chocolate. Nice and smooth tannins on the palate, with a perfect integration between the oak and fruit. Long and elegant finish.



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